

# A PAGE FOR WOMEN AND THE HOME

## THE DAILY SHORT STORY

### A Case of Bumps.

By JOHN BUTLER  
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IT IS one of the many mysteries of a great city that two hearts, which Cupid intended fondly to beat for each other, may go for weeks and months and years without any such beating.

There was Miss Annette, who came here to the city from Kalamazoo, the coldest town of the West, and secured a place as typist and stenographer. She had a heart and Cupid intended that it should beat for somebody, but the weeks went past and she didn't find the man.

There was Stephen Douglas, who came from the town of Yaphank, a town on Long Island. He secured a place with a firm as cashier and bookkeeper. Cupid had plans concerning Stephen. He should have a home and a fireside and a loving wife and half a dozen children, perhaps. But Stephen pored over his books by day and walked home at night, and didn't see anybody who looked like a girl he was to fall in love with.

And all this very time Miss Annette and Stephen occupied boarding houses right across the street from each other. There hours for going to work and returning were about the same, and they both had a walk of seven blocks. They both had a front room on the third floor. They both ate about the same sort of food. Both landladies kindly saw to it that their board bills ran over the week. Cupid was of no great hurry to bring the fond hearts together. He was just waiting for a little romance as an excuse.

When a fog drives into New York it comes from the rivers on both sides of the city. It makes a tunnel of every street. It brings a sort of darkness which is worse than darkness. It chokes the street lamps. It bewilders. It makes every policeman on fixed post seem to be nine feet high, and the fog gets in his throat, and he has to roar to you when he speaks. You may have crossed a street a hundred times to some designated point on a reasonably dark night, but if you try it in a fog you will go wrong.

Miss Annette got home before the fog came, but later on she had to run out to the store a block away. Stephen Douglas also got home in good time, but he had to go out later to get some tobacco for his pipe, and while these two people were busy on their errands the fog drove in, and it was like pulling down a window shade. Stephen started to go around the block to the left, and Miss Annette started to go around the block, too. They had to go slow; they had to avoid pedestrians. They had to hang to railings and fences. They had just heard the boarding house patronized by Stephen, and the young lady's boarding house was just across the street, when they bumped and the romance had begun.

Of course, there were exclamations and explanations and, of course, Stephen volunteered to escort Miss Annette across the street. She hesitated and then accepted his offer. They started directly across and, after five minutes of groping, they found them-

## HATS ARE BECOMING ACCORDING TO TILT



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NEW YORK, June 14.—Very smart hats sometimes prove very disappointing when tried on at home for the first time. This is because the wearer neglects to notice the angle at which the milliner places a hat when fitting it. Hats like noses, are becoming to a face or not according to their tilt. Just now both big and little hats are shaped to pull well down over the right eye brow while disclosing the left.

The finest hat loses its sophisticated look if Fashion's correct angle of inclination is not observed. It might as well be a hat from a cheap milliner's shop. That corner was only a half block from either boarding house, but it looked so weary and strange and altered that they could not say that they had ever seen it before. They were across the street, however, and they had only to follow the sidewalk back. Then there came another trouble. There were three houses just alike, and by good luck he found his own door. It took Miss Annette twenty minutes to find shelter in her own room.

It wasn't very extraordinary to bump against a young man in a fog, or for the young man to bump against a young woman, but they both felt that the fond beating of their hearts had begun at last. There had been no introduction, but there was to be one. Your heart can't go ahead and do a lot of fond beating unless you know for whom it is beating. It might be beating for Sarah Brown, when it was intended to beat for Susan Smith. No landlady, however, good and noble she is, will ever introduce you to a boarder in some other landlady's house. It isn't ethics. The one boarder might

induce the other boarder to leave his happy home, by saying they had cranberry sauce every night for dinner at his house. Stephen thought of various ways to bring about an introduction, and it may be that Miss Annette gave the matter some thought, but no introduction had taken place, when Stephen's tobacco ran low, and he had to go around the block another evening. It wonderfully happened that Miss Annette had to go out the same evening.

It wasn't foggy this time. But there was a gale of wind on its way from the Rocky mountains to Coney Island. It came like a runaway team. It sent hats and signs flying. It made pedestrians clutch at railings and lamp-posts. Stephen was blown off his course half a dozen times, and a great big policeman picked up Miss Annette and carried her half a block and told her to wait for a lull in the gale before she attempted to cross the street. After ten minutes she started out, her head down of course, and bump, she went full against Stephen and the two went down together. There were two exclamations and explanations, but they were blown away as fast as made. They hung to each other, and they finally got across the street and to Miss Annette's door; and there, covering on the steps and talking more to the door than to each other, they exchanged names, and one ran into the house and the other crossed the street.

It was, of course, the duty of the young man to call, but just then he had some extra work to detain him at the office every evening for a fortnight. He meant to call. He wanted to call. That loving wife and happy hearthstone were in his mind all the time. They were so much in his mind that he made four and three come to the sum of eight on his books.

Stephen hadn't called yet, when a great fire broke out, just as he was going home one night. It was just as Miss Annette was going home, too, and they suddenly found themselves in a great crowd. The ones came galloping, men and women came running, and though it was dark, the usual number of mothers with baby carts was there. Stephen and Miss Annette bumped against each other. They recognized each other. They smiled, and then Stephen had the boldness to take her arm and lead her out of that crowd. That's all Cupid had been waiting for. He left her at the door, and without being coaxed at all he said he would call in about an hour, and his old bookkeeping might go hang itself. His fond heart knew whom to beat for, and it beat. So did the one across the street. Stephen called. There had been three bumps, and he did not get another. They didn't say anything that first evening about Cupid bringing them together, but they realized that he had. They talked of fogs, gales and fires and other interesting things, and it was six months before Stephen Douglas had his home and fireside, and Miss Annette had her cozy little flat and a good husband.

## HEALTH HINTS

Man is his own worst enemy when it comes to spreading disease germs. Lower animals and insects play a part in the transmission of disease, but the great source and reservoir of infections is man himself.

Sanitarians once believed that surroundings were the big source of infection. We now know that water, soil, air and food are vehicles for the carrying of germs rather than sources of infection.

The big problem of preventive medicine at the present time is the control of diseases that pass directly from man to man. The problem is further complicated by the fact that many persons harbor deadly disease germs, but show no signs or symptoms of the disease.

Such persons are known as carriers. Persons may have diphtheria, pneumonia, typhoid and other dangerous disease germs, but nevertheless be in good health. At the same time they are capable of infecting other persons with the disease.

Most of the diseases that occur in epidemic form are peculiar to man. Some of the diseases may be given to animals under experimental conditions, but rarely do they occur among animals under normal circumstances.

Humans may contract a number of diseases from animals, but animals contract but few diseases from man.

**HEALTH QUESTIONS ANSWERED.**  
Miss H. O. B.—"Am worried by a lump along the gland under my left ear. What would you advise?"

This is presumably an enlarged gland, but the reason for the enlargement could not be determined without an examination. Consult your physician.

Guyardotte Club Coffee. Pungent, aromatic delicious.—Adv't.

## To Preserve Vegetables By The Fermentation Method

WASHINGTON, D. C., June 15.—The fermentation method widely used abroad in preserving string beans, beets, cabbage, cucumbers and other succulent garden crops, is described in a notice just issued by the United States Department of Agriculture.

Sauerkraut and pickles put up in this way are fairly well known in this country but comparatively few persons have thought of trying it as a household measure for preserving these and other vegetables. Those who like acid foods and who have too few canning containers to hold their surplus products may find this method useful. The following description of this method of fermenting vegetables is prepared by one of the bacteriologists in the Bureau of Chemistry who has been experimenting with this process.

The vegetables are not cooked but are put down in a salt brine in any non-metal water-tight container and are sealed up with paraffin and otherwise made air-tight. Under this treatment lactic acid will develop and this acid, the value of which as food has been recognized, acts as a preservative. Whether Americans will develop a taste for such fermented highly prized in Europe, is open to question, but the investigator believes that many will find the process well worth trying.

### To Preserve Cucumbers.

Wash the fruit if necessary and pack into a clean, water-tight barrel, keg or crock. On the bottom of the barrel place a layer of dill weed and a handful of mixed spice. Add another layer of dill and another handful of spice when the barrel is half full and when almost full add a third layer. If a keg or crock is used, the amount of dill and spice can be reduced in proportion to the size of the receptacle. When the container has been filled within a few inches of the top, add a layer of covering material—beet tops or grape

leaves—about an inch thick. If any spoilage should occur on the surface, this layer will protect the vegetables beneath. Press down with a clean board weighted with bricks or stone. Do not use limestone or sandstone.

Make a brine by adding 1 pound of salt to 10 quarts of water. To each 10 quarts of brine so made add 2-3 of a quart of vinegar. The vinegar is used primarily to keep down the growth of injurious bacteria until the lactic acid ferment starts, but it also adds to the flavor. Add sufficient brine to cover the material and allow to stand 24 hours. Then make air-tight, as described below. The time necessary for complete fermentation to occur depends upon the temperature. In a warm place only five days to a week may be necessary; in a cool cellar three to four weeks.

**Beets and String Beans.**  
The strings should be removed from string beans before they are put up. Beets, of course, require careful washing to remove all dirt before brining. If it is desired, when finally the beets or string beans are to be eaten, to wash out the brine and serve them as fresh vegetables, the addition of spice when they are put up is not necessary. Proceed as with cucumbers.

### Make the Containers Air-tight.

There always will be more or less bubbling and foaming of the brine during the first stages of fermentation. After this ceases a thin film will appear which will spread rapidly over the whole surface and develop quickly into a heavy, folded membrane. This scum is a growth of yeast-like organisms which feed upon the acid formed by fermentation. If allowed to grow undisturbed it will eventually destroy all the acid and the fermented material will spoil. To prevent this scum from forming it is necessary to exclude the air from the surface of the brine. This should be done by either of two methods, 24 hours after the vegetables have been packed.

Perhaps the best method is to cover the surface—over the board and around the weight—with very hot, melted paraffin. If the paraffin is sufficiently hot to make the brine boil when poured upon it, the paraffin will form a smooth, even layer before hardening. Upon solidifying, it effects an air-tight seal. Oils, such as cottonseed oil or the tasteless liquid petroleum, may also be used for this purpose. As a measure of safety with crocks, it is advisable to cover the top with a cloth soaked in melted paraffin. Put the cover in place before the paraffin hardens.

The second method, which may be used with barrels or kegs, is to pack the container as full as possible and then replace the head. In using this method for fermentation of beets, cucumbers, or string beans, add the board and weights as described above and allow to stand for 24 hours before heading. During this period most of the gas first formed escapes and the container then may be headed up tight, first removing the board and weights. Then bore an inch hole in the head and fill the barrel with brine, allowing no air space. Allow bubbles to escape. Add more brine if possible, and plug the vent tight. If the barrel does not leak, fermented products put up in this manner will keep indefinitely.

After sealing with paraffin the containers should be set where they will not be disturbed until the contents are to be used. Any attempt to remove them from one place to another may break the paraffin seal and necessitate re-sealing. If the containers are not opened until cold winter weather.



ONE-PIECE MODEL FOR FULL FIGURE

NEW YORK, June 14.—About the only prophecy of winter fashions which may be ventured is that lines will once more be juvenile, that is straight. Designers, however, are doing what they can for the heavy woman by a process called "scientific svelting." Ample figures attired in one-piece gowns of this type are supposed to rival the slender lines which are rather more familiar in fashion magazines than in society.

## Osgood's for Quality

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Twenty new styles in plain and colored voiles, handsomely trimmed, the regular value of which is \$1.50.

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A large showing of Tub Silk and Voile Blouses, regularly worth \$2.50.

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Some handsome styles in heavy Crepe-de-Chine, all new and excellently tailored, all new shades as well as white and flesh.

the vegetables should keep without spoilage until they are used up. If opened in warm weather they are likely to spoil quite rapidly unless the paraffin is reheated and the container resealed immediately. In the case of cucumbers and chayotes, it is preferable, if enough material is available, to use the method of packing in kegs or barrels as described above.

Only those vegetables which cannot be kept by storing or early ones that are not available later in the season, should be preserved. Late beets, for example, can be better kept in the cellar.

The method of putting up cabbage by fermentation has a number of advantages over the present process of making sauerkraut and will be described in a later article.

A circular describing the fermentation method is now available for distribution from the States Relations Service of the Department of Agriculture.

**GUARDSMAN'S BODY ARRIVES**  
CLARKSBURG, June 15.—The body of Ray Sanders of this city, a member of Company A, First Regiment, West Virginia National Guard, arrived here tonight for the funeral and burial from Wheeling, where he died in a hospital after a brief illness of blood poisoning, which developed from an injury to a shoulder received while wrestling with a fellow-soldier. He was a son of Mr. and Mrs. John Sanders and was aged 18.

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A safe and sure remedy for Worms. Stood the test for 5 years. IT NEVER FAILS. To children it is an angel of mercy. **PLASMAN'S TO SALT. NO SPOONING. NO PINKIO WORMS. One bottle has killed 12 worms. All druggists and dealers, or by mail—see a box. E. C. A. VOORHEES, N. D. PAUL, N. D.**

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Here is the one safe, cleanly, healthy and certain way to restore the natural color to gray or faded, lifeless hair—the one method in perfect good taste and accepted by America's foremost people.

Q-Ban Hair Color Restorer will bring all your hair back to its original, even shade, and it will be rich, glossy, lustreous and soft. For women, Q-Ban means half of real beauty. For men and women, Q-Ban means the look of vitality, health and youth.

Simply wet your hair with Q-Ban Restorer. Your hair will gradually and evenly return to its natural, uniform shade. Beware of imitations. Beware, too, of dangerous dyes and chemicals.

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P. S.—Your nearest good dealer is a Marion dealer.

## DOINGS OF THE DUFFS—(HELEN TAKES TOM ON A SHOPPING TOUR.)—BY ALLMAN.

